

CLAIMS

1. A food product treatment composition for reducing acrylamide levels in food products undergoing heat treatment, comprising;
a cyclodextrin selected from a group including alpha-cyclodextrin, beta-cyclodextrin, gamma-cyclodextrin or combinations and modified derivatives thereof;
and
a carrier.
2. A food product treatment composition as recited in claim 1, wherein said composition is supplied in a form of a spray.
3. A food product treatment composition as recited in claim 1, wherein said composition is supplied in a form selected from a group including an aerosol, curtain, fog, mist, bath, immersion and combinations thereof.
4. A food product treatment composition as recited in claim 1, wherein said carrier is selected from a group including water, oil and combinations and derivatives thereof.
5. A food product treatment composition as recited in claim 1, wherein said food product is a grain or vegetable based food product.
6. A food product treatment composition as recited in claim 5, wherein said food product is selected from a group including baked goods, muffins, rolls, cakes, pies, crackers, toaster pastries, pastries, grain based bars, granola bars, health food bars, breads, cereals, fruit snacks, fruit bars, pizza rolls, soups, pasta, yogurt, pudding, beverages, sauces, snacks, potato crisps, French fries, corn chips, tortilla chips, extruded snacks, enrobed extruded snacks, pretzels, popcorn, rice and corn cakes, fried and processed foods.

7. A food product treatment composition as recited in claim 1, wherein said food product is partially baked.

8. A method of reducing acrylamide levels in heat treated food products comprising the steps of;

creating a food product or food intermediate from a grain or vegetable base or derivative;

applying a complex containing a cyclodextrin selected from a group including alpha-cyclodextrin, beta-cyclodextrin, gamma-cyclodextrin or combinations and modified derivatives thereof and a carrier; and

subjecting said food product or food intermediate to heating of at least 100°C.

9. A method as recited in claim 8, including a further step of partially baking said food product or food intermediate prior to the step of heating the food product or food intermediate to at least 100°C.

10. A method as recited in claim 8, wherein the step of applying the complex is accomplished by spraying.

11. A method as recited in claim 8, wherein the carrier contains at least water or oil.

12. A food product or food intermediate having a coating including a cyclodextrin to reduce acrylamide levels after heating.

13. A food product or food intermediate as recited in claim 12, wherein said food product is a grain or vegetable based food product.

14. A food product or food intermediate as recited in claim 13, wherein said food product is selected from a group including baked goods, muffins, rolls, cakes, pies, crackers, toaster pastries, pastries, grain based bars, granola bars, health

food bars, breads, cereals, fruit snacks, fruit bars, pizza rolls, soups, pasta, yogurt, pudding, beverages, sauces, snacks, potato crisps, French fries, corn chips, tortilla chips, extruded snacks, enrobed extruded snacks, pretzels, popcorn, rice and corn cakes, fried and processed foods.

15. A food product or food intermediate as recited in claim 12, wherein said food product is partially baked before being coated.

16. A food product or food intermediate as recited in claim 12, wherein said food product or food intermediate is provided in a fresh, refrigerated or frozen state.

17. A food product or food intermediate as recited in claim 12, wherein said coating is topically applied.

18. A spray coating to reduce acrylamide levels in grain or vegetable based food products that are subjected heating, comprising;

a cyclodextrin selected from a group including alpha-cyclodextrin, beta-cyclodextrin, gamma-cyclodextrin or combinations and modified derivatives thereof; and

a carrier.

19. A spray coating as recited in claim 18, wherein said spray coating is packaged for consumer use.

20. A spray coating as recited in claim 18, wherein said spray coating is packaged for commercial use.

21. A spray coating as recited in claim 18, wherein said spray coating is packaged for food service applications.